

1-3. (Canceled)

4. (Presently Amended) An acidic protein beverage containing low-molecularized pectin at greater than 0.4 wt% wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution of the low-molecularized pectin at 25°C is no greater than 150 mPa·s, wherein the viscosity of the beverage is no greater than 10 mPa·s at 25°C.

5. (Presently Amended) A process for production of an acidic protein food which comprises adding low-molecularized pectin at greater than 0.4 wt% to an acidic protein food wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution of the low-molecularized pectin at 25°C is no greater than 130 mPa·s.

6. (Presently Amended) A process for production of an acidic protein food which comprises heating an ~~whereby~~ the acidic protein food containing non-low-molecularized pectin at greater than 0.4 wt% ~~is heated~~ at 100°C or above ~~wherein~~ to cause the pectin is to be low-molecularized to a degree such that the viscosity of a 5% solution of the low-molecularized pectin at 25°C is no greater than 150 mPa·s.

7. (Presently Amended) A stabilizer for an acidic protein beverage or frozen dessert comprising milk protein such as milk or soybean milk which contains low-molecularized pectin as an active ingredient wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution of the low-molecularized pectin at 25°C is no greater than 130 mPa·s.

8. (Previously Presented) An acidic protein beverage or frozen dessert comprising milk protein such as milk or soybean milk comprising the stabilizer according to claim 7.